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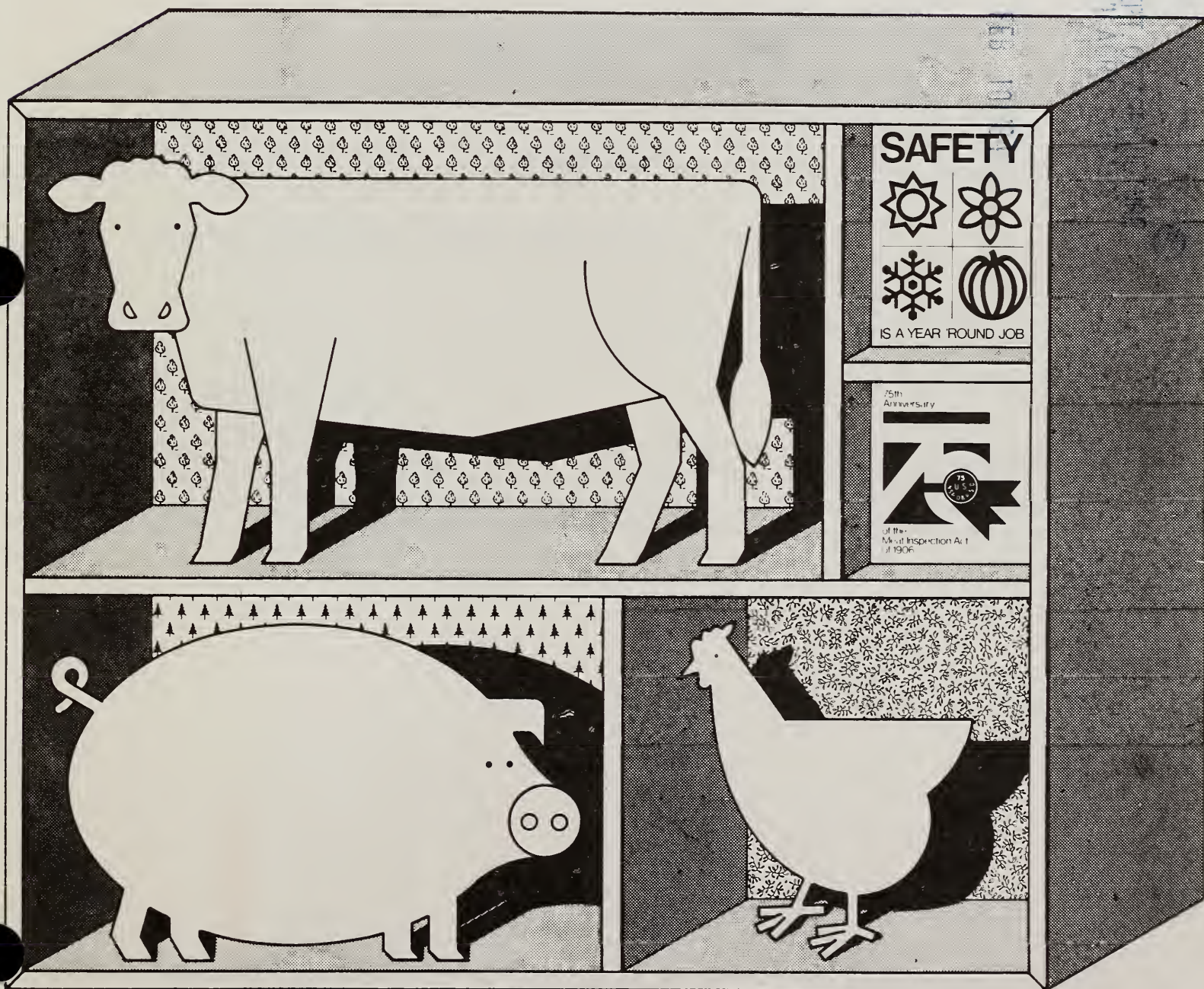
United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Meat and Poultry  
Inspection  
Program

December 1983

# Issuances of the Meat and Poultry Inspection Program



4-11-12  
1-24

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Change 83-11/12 - Meat and Poultry Inspection Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, D.C. 20250

## Meat and Poultry Inspection Manual

Date: December 1983

### MAINTENANCE INSTRUCTIONS

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There are no manual changes this month.

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### PEN AND INK CHANGES

Page 237, second column, (vi)6, should read "Net weight. Exception: product may be exported without new weight figures which will be added at the time of weighing and pricing in Canada. The words "net weight", "KG", "G", must be on the bag at the time of export, however."

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UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: DECEMBER 1983

Change Number: 83-11/12\*

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER A -- MEAT INSPECTION REGULATIONS

89 through 92 . . . . . 89 and 90, 90a, and  
91 and 92

100a and 100b . . . . . 100a and 100b

103 and 104,  
104a and 104b, and  
105 through 108 . . . . . 103 through 108

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147 through 152  
and 152a . . . . . 147 through 152

\*This includes changes for November and December.

<p><u>Effective Date</u></p>
<p>Margarine or Oleomargarine; Standards Revision: 12/22/83</p>



(9) Product (other than canned product) labeled with the term "loaf" as part of its name:

(i) If distributed from the official establishment in consumer size containers may be in any shape;

(ii) If distributed in a container of a size larger than that sold intact at retail the product shall be prepared in rectangular form, or as in subdivision (iii) of this subparagraph;

(iii) If labeled as an "Old Fashioned Loaf" shall be prepared in a traditional form, such as rectangular with rounded top or circular with flat bottom and rounded top.

(10) The term "baked" shall apply only to product which has been cooked by the direct action of dry heat and for a sufficient time to permit the product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar if applied. Baked loaves shall be heated to a temperature of at least 160° F. and baked pork cuts shall be heated to an internal temperature of at least 170° F.

(11) When products such as loaves are browned by dipping in hot edible oil or by a flame, the label shall state such fact, e.g., by the words "Browned in Hot Cottonseed Oil" or "Browned by a Flame," as the case may be, appearing as part of the product name.

(12) The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb, and pork, shall not be used in such manner as to be false or misleading.

(13) The word "ham," without any prefix indicating the species of animal from which derived, shall be used in labeling only in connection with the hind legs of swine. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product the term "ham" or "ham meat" shall not include the skin.

(14) The terms "shankless" and "hockless" shall apply only to hams and pork shoulders from which the shank or hock has been completely removed, thus eliminating the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin, and other tissue.

(15) Such terms as "meat extract" or "extract of beef" without qualification shall not be used on labels in connection with products prepared from organs or other parts of the carcass, other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat may be properly labeled as extracts with the true name of the parts from which prepared. In the case of extract in fluid form, the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef."

(16) When cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, dried milk, nonfat dry milk, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, or calcium reduced dried skim milk is added to sausage within the limits prescribed in Part 319 of this subchapter, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as, for example, "Cereal Added," "With cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Soy Protein Concentrate Added," "Isolated Soy Protein Added," "Nonfat Dry Milk Added," "Calcium Reduced Dried Skim Milk Added," or "Cereal and Nonfat Dry Milk Added," as the case may be.

(317.8(b) continued)

(17) When any product is enclosed in a container along with a packing substance such as brine, vinegar, or agar jelly, a declaration of the packing substance shall be printed prominently on the label as part of the name of the product, as for example, "frankfurts packed in brine," "lamb tongue packed in vinegar," or "beef tongue packed in agar jelly," as the case may be. The packing substance shall not be used in such a manner as will result in the container being so filled as to be misleading.

(18) "Leaf lard" is lard prepared from fresh leaf fat.

(19) When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat, the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat," as the case may be.

(20) Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170° F. shall not be designated as "oleo oil," "oleo stearin," or "oleo stick," respectively.

(21) When not more than 20 percent of beef fat, mutton fat, oleo stearin, vegetable stearin, or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of the product, the words "beef fat added," "mutton fat added," "oleo stearin added," "vegetable stearin added," or "hardened vegetable fat added," as the case may be. If more than 20 percent is added, the product name shall refer to the particular animal fat or fats used, such as, "Lard and Beef Fat." The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a combination of such oil and stearin, whereas the designation "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin respectively, when used in meat food products.

(22) Cooked, cured, or pickled pigs feet, pigs knuckles, and similar products shall be labeled to show that the bones remain in the product, if such is the case. The designation "semi-boneless" shall not be used if less than 50 percent of the total weight of bones has been removed.

(23) When monoglycerides, diglycerides, and/or polyglycerol esters of fatty acids are added to rendered animal fat or a combination of such fat and vegetable fat, there shall appear on the label in a prominent manner and contiguous to the name of the product a statement such as "With Monoglycerides and Diglycerides Added," or "With Diglycerides and Monoglycerides," or "With Polyglycerol Esters of Fatty Acids" as the case may be.

\* (24) Section 407 of the Federal Food, Drug, and Cosmetic Act contains  
\* provisions with respect to colored margarine or colored oleomargarine  
\* (21 U.S.C. 347) which are set forth herein as footnote 1.

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1/ "Sec. 407(a) colored oleomargarine or colored margarine which is sold in the same State or Territory in which it is produced shall be subject in the same manner and to the same extent to the provisions of this Act as if it had been introduced in interstate commerce.

(b) No person shall sell, or offer for sale, colored oleomargarine or colored margarine unless--

(1) Such oleomargarine or margarine is packaged,

(2) The net weight of the contents of any package sold in a retail establishment is one pound or less,

(3) There appears on the label of the package (A) The word 'oleomargarine' or 'margarine' in type or lettering at least as large as any other type or lettering on such label, and (B) A full and accurate statement of all the ingredients contained in such oleomargarine, or margarine, and

(4) Each part of the contents of the package is contained in a wrapper which bears the word 'oleomargarine' or 'margarine' in type or lettering not smaller than 20-point type.

The requirements of this subsection shall be in addition to and not in lieu of any of the other requirements of this Act.

(c) No person shall possess in a form ready for serving colored oleomargarine or colored margarine at a public eating place unless a notice that oleomargarine or margarine is served is displayed prominently and conspicuously in such place and in such manner as to render it likely to be read and understood by the ordinary individual being served in such eating place or is printed or is otherwise set forth on the menu in type or lettering not smaller than that normally used to designate the serving of other food items. No person shall serve colored oleomargarine or colored margarine at a public eating place, whether or not any charge is made therefor, unless (1) each separate serving bears or is accompanied by labeling identifying it as oleomargarine or margarine, or (2) each separate serving thereof is triangular in shape.

(d) Colored oleomargarine or colored margarine when served with meals at a public eating place shall at the time of such service be exempt from the labeling requirements of section 343 of this Act (except subsection (a) and (f) of section 343 of this title) if it complies with the requirements of subsection (b) of this section.

(e) For the purpose of this section colored oleomargarine or colored margarine is oleomargarine or margarine having a tint or shade containing more than one and six tenths degrees of yellow or of yellow and red collectively, but with an excess of yellow over red, measured in terms of Lovibond tintometer scale or its equivalent" (21 U.S.C. 347).

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(§ 317.8(b) continued)

(25) When approved proteolytic enzymes as permitted in Part 318 of this subchapter are used on steaks or other raw meat cuts there shall appear on the label in a prominent manner, contiguous to the product name, the statement, "Tenderized with [approved enzyme]," to indicate the use of such enzymes. Any other approved substance which may be used in the solution shall also be included in the statement.

(26) When dimethylpolysiloxane is added as an antifoaming agent to rendered fats, its presence shall be declared on the label contiguous to the name of the product. Such declaration shall read "Dimethylpolysiloxane Added."

(27) When pizzas are formulated with crust containing calcium propionate or sodium propionate, there shall appear on the label contiguous to the name of the product the statement "added to retard spoilage of crust" preceded by the name of the preservative.

(28) Sausage of the dry varieties treated with potassium sorbate or propylparaben (propyl p-hydroxybenzoate) as permitted by Part 318 of this subchapter, shall be marked or labeled with a statement disclosing such treatment and the purpose thereof, such as "dipped in a potassium sorbate solution to retard mold growth."

(29) Meat of goats shall be identified as goat meat or chevon.

(30) The term "Chitterlings" shall apply to the large intestines of swine, or young bovine animals when preceded with the word "Calf" or "Veal." Meat food products that contain chitterlings or calf or veal chitterlings, in accordance with § 318.6(b)(8) of this subchapter shall be identified with product names that refer to such ingredients, as for instance, "Chitterling Loaf," "Chitterling Pie," or "Calf Chitterlings and Gravy," and shall be packed in containers having a capacity of 3 pounds or less and of a kind usually sold at retail intact and bearing such other information as is required by this part.

(31) Products that contain blood from livestock as permitted by Part 318 of this subchapter shall be labeled with a name that includes the term "blood," and the specific kind of blood shall be declared in the ingredient statement, e.g., "Swine blood," in the manner required by this part.

(32) A calendar date may be shown on labeling when declared in accordance with the provisions of this subparagraph:

(i) The calendar date shall express the month of the year and the day of the month for all products and also the year in the case of products hermetically sealed in metal or glass containers, dried or frozen products, or any other products that the Administrator finds should be labeled with the year because the distribution and marketing practices with respect to such products may cause a label without a year identification to be misleading.

(ii) Immediately adjacent to the calendar date shall be a phrase explaining the meaning of such date, in terms of "packing" date, "sell by" date, or "use before" date, with or without a further qualifying phrase, e.g., "For Maximum Freshness" or "For Best Quality", and such phrases shall be approved by the Administrator as prescribed in § 317.4.

(33) When bread, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, or isolated soy protein is added in bockwurst as permitted in § 319.281 of this subchapter, there shall appear on the label in a prominent manner and contiguous to the product name, the name of such added ingredient, e.g., "Bread Added," "Cereal Added," or "Soy Protein Concentrate Added," as the case may be.

(§ 317.8(b) continued)

(34) The terms "All," "Pure," "100%," and terms of similar connotation shall not be used on labels for products to identify ingredient content, unless the product is prepared solely from a single ingredient.

§ 317.9 Labeling of equine products.

The immediate containers of any equine products shall be labeled to show the kinds of animals from which derived, when the products are sold, transported, offered for sale or transportation or received for transportation in commerce.

§ 317.10 Reuse of official inspection marks; reuse of containers bearing official marks, labels, etc.

(a) No official inspection legend or other official mark which has been previously used shall be used again for the identification of any product, except as provided for in paragraph (b) of this section.

(b) All stencils, marks, labels, or other labeling on previously used containers, whether relating to any product or otherwise, shall be removed or obliterated before such containers are used for any product, unless such labeling correctly indicates the product to be packed therein and such containers are refilled under the supervision of a Program employee.

§ 317.11 Labeling, filling of containers, handling of labeled products to be only in compliance with regulations.

(a) No person shall in any official establishment apply or affix, or cause to be applied or affixed, any label to any product prepared or received in such establishment, or to any container thereof, or fill any container at such an establishment, except in compliance with the regulations in this subchapter.

(b) No covering or other container shall be filled, in whole or in part, at any official establishment with any product unless it has been inspected and passed in compliance with the regulations in this subchapter, is not adulterated, and is strictly in accordance with the statements on the label, and such filling is done under the supervision of a Program employee.

(c) No person shall remove, or cause to be removed from an official establishment any product bearing a label unless such label is in compliance with the regulations in this subchapter, or any product not bearing a label required by such regulations.

§ 317.12 Relabeling products; requirements.

When it is claimed by an official establishment that any of its products which bore labels bearing official marks has been transported to a location other than an official establishment, and it is desired to relabel the product because the labels have become mutilated or otherwise damaged, a request for relabeling the product shall be sent to the Administrator, accompanied with a statement of the reasons therefor. Labeling material intended for relabeling inspected and passed product shall not be transported from an official establishment until permission has been received from the Administrator. The relabeling of inspected and passed product with labels bearing any official marks shall be done under the supervision of a Program inspector. The official establishment shall reimburse the Program, in accordance with the regulations of the Department, for any cost involved in supervising the relabeling of such product.

(§ 318.7(b)(2) continued)

ever, an establishment furnishes USDA with laboratory results from testing five consecutive lots of bacon produced under the new procedures and the testing is performed by the USDA methodology and procedures, those results will be utilized in making the determination concerning the product produced under the new procedures. Should the results of these tests reveal that confirmable levels of nitrosamines are not indicated in any of the five consecutive lots, the confirmation analysis by USDA shall be terminated and the establishment shall revert to normal monitoring status. In the event the test results continue to indicate nitrosamines, however, USDA shall proceed in its confirmation analysis on the original samples taken for confirmation. If any one of the original samples collected by USDA for confirmation is found to contain confirmable levels of nitrosamines, all bacon in the producing establishment and all future production will be retained. The Department shall sample and analyze such retained bacon for nitrosamines on a lot by lot basis. A production lot shall be that bacon produced by the establishment in any single shift. Samples from any lot of bacon under retention found to contain nitrosamines at a confirmable level shall cause the lot of bacon to be disposed of in a manner to assure it will not form nitrosamines when cooked. Such disposal may include incorporation of the uncooked bacon as an ingredient of another meat food product provided it is processed for eating without further preparation in a manner to preclude the formation of nitrosamines. Bacon subsequently produced shall not be retained because of nitrosamines if the operator of the establishment makes adjustments in the processing of the product and laboratory results obtained by TEA analysis of samples from five consecutive normal sized lots of bacon indicates that the product being produced contains no confirmable levels of nitrosamines. These tests from five consecutive normal sized lots of bacon shall be conducted by the Department: **Provided**, however, That if the establishment furnishes the Department with the results of tests conducted under the methodology and procedures used by the Department, such test results will be utilized in making the determination concerning the nitrosamine content of the product. All tests of bacon for nitrosamines under this subparagraph shall be made on bacon cooked at 340° F. for 3 minutes on each side. In order to determine that no confirmable levels of nitrosamines are present in the sample tested, the testing must be performed by methodology and procedures that would detect the presence of any nitrosamines at 10 ppb.

(c) Under appropriate declaration as required in Parts 316 and 317 of this subchapter, the following substances may be added to products:

\* (1) Common salt, approved sugars (sucrose (cane or beet sugar), maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup glucose syrup, and fructose), wood smoke, vinegar, flavorings, spices, sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, and other substances specified in the chart in subparagraph (4) of this paragraph may be added to products under conditions, if any, specified in this part or in Part 317 of this subchapter. \*

(2) Other harmless artificial flavorings may be added to products with the approval of the Administrator in specific cases.

(3) Coloring matter and dyes other than those specified in the chart in subparagraph (4) of this paragraph, may be applied to products, mixed with rendered fat, applied to natural and artificial casings, and applied to such casings enclosing products, if approved by the Administrator in specific cases. When any coloring matter or dye is applied to casings, there shall be

(§ 318.7(c)(3) continued)

no penetration of coloring into the product. When any coloring matter or dye is added to meat fat shortening containing artificial flavoring, the product shall be packed in conventional, round shortening containers having a capacity no greater than 3 pounds.

(4) The substances specified in the following chart are acceptable for use in the preparation of products, provided they are used for the purposes indicated, within the limits of the amounts stated and under other conditions specified in this part and Part 317 of this subchapter. In addition to the substances listed in the following chart, Part 319 of this subchapter specifies other substances that are acceptable in preparing specified products.

Class of substance	Substance	Purpose	Products	Amount
	BHT (butylated hydroxytoluene).	do	fresh sausage made from beef or beef and pork.	]
	Propyl gallate.	do	do	]
	TBHQ (tertiary butylhydroquinone.)	do	do	]
				)0.02 percent in combination only with BHA and/or BHT based on fat content.
	BHA (butylated hydroxyanisole).	do	Dried meats.	0.01 percent based on total weight.]
	BHT (butylated hydroxytoluene).	do	do	do.]
	Propyl gallate.	do	do	do.]
	TBHQ (tertiary butylhydroquinone).	do	do	)0.01 percent in combination only with BHA and/or BHT.
	BHA (butylated hydroxyanisole)	do	Margarine or oleomargarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.

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Class of substance	Substance	Purpose	Products	Amount	
* *	BHT (butylated hydroxytoluene)	do	do	do.	* *
*	Octyl gallate	do	do	do.	*
*	Propyl gallate	do	do	do.	*
*	Dodecyl gallate	do	do	do.	*
*	Ascorbyl palmitate	do	do	do.	*
*	Ascorbyl stearate	do	do	do.	*
* * * * * * *	TBHQ (tertiary butylhydroquinone)	do	do	0.02 percent alone or in combination only with BHA and/or BHT based on fat or oil content.	* * * * * * *
Binders.	Algin.	To extend and stabilize product.	Breading mix; sauces.	Sufficient for purpose.	
	Carrageenan.	do	do	do.	
	Carboxymethyl cellulose (cellulose gum).	do	Baked pies.	do.	
	Enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate.	To bind and extend product.	Sausages, as provided for in Part 319 of this subchapter.	3½ percent total finished product. (Calcium lactate required at rate of 10 percent of binder.)	
			Imitation sausages; non-specific loaves; soups, stews.	Sufficient for purpose. (Calcium lactate required at rate of 10 percent of binder.)	

Class of substance	Substance	Purpose	Products	Amount
	Enzyme (rennet) treated sodium caseinate and calcium lactate.	do	Imitation sau- sages, non- specific loaves, soups, stews.	Sufficient for purpose. (Calcium lactate required at rate of 25 percent of binder.)
	Gums, vegetable.	To extend and stabilize product.	Egg roll.	Sufficient for purpose.
	Methyl cellulose.	To extend and to stabilize product (also carrier).	Meat and vegetable patties.	0.15 percent.
	Isolated soy protein.	To bind and extend product.	Sausage, as pro- vided for in Part 319 of this sub- chapter.	2 percent.
	Sodium caseinate.	do	Imitation sausage; nonspecific loaves; soups; stews.	Sufficient for purpose.
	Dry or dried whey.	To bind or thicken.	do	do.
	Reduced lactose whey.	do	Sausage as provided in Part 319, Bock- wurst.	3½ percent individually or collectively.
	Reduced minerals whey.	do	do	do.
	Whey protein concentrate.	do	do	do.
	Dry or dried whey.	do	Imitation sausage; soups; stews; non- specific loaves.	Sufficient for purpose.

Class of substance	Substance	Purpose	Products	Amount
	Reduced lactose whey.	do	do	do.
	Reduced minerals whey.	do	do	do.
	Whey protein concentrate.	do	do	do.
	Dry or dried whey.	do	Chili con carne; pork or beef with barbecue sauce.	8 percent individually or collectively with other binders.
	Reduced lactose whey.	do	do	do.
	Reduced minerals whey.	do	do	do.
	Whey protein concentrate.	do	do	do.
	Xanthan gum.	To maintain: Uniform viscosity; suspension of particulate matter; emulsion stability; freeze-thaw stability.	Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes.	Sufficient for purpose.
Bleaching agent.	Hydrogen peroxide.	To remove color.	Tripe (substance must be removed from product by rinsing with clear water).	do.

Class of substance	Substance	Purpose	Products	Amount
Catalysts (substances must be eliminated during process).	Nickel.	To accelerate chemical reaction.	Rendered animal fats or a combination of such fats and vegetable fats.	do.
	Sodium amide.	Rearrangement of fatty acid radicals.	do	do.
	Sodium methoxide.	do	do	do.
Coloring agents (natural).	Alkanet, annatto, carotene, cochineal, green chlorophyll, saffron and tumeric.	To color casings or rendered fats; marking and branding product.	Sausage casings, oleomargarine, shortening, marking or branding ink on product.	Sufficient for purpose. (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).
* Coloring agents (artificial).	Color additives approved under the Federal Food, Drug and Cosmetic Act (Operator must furnish evidence to inspector in charge that dye has been certified for use in connection with foods by the Food and Drug Administration).	do	do	Sufficient for purpose. (may be mixed with approved natural coloring matters or harmless inert material such as common salt or sugar).
	Titanium dioxide.	do	Canned ham salad spread and creamed type canned products.	0.5 percent.

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Class of substance	Substance	Purpose	Products	Amount
Curing accelerators; must be used only in combination with curing agents.	Ascorbic acid.	To accelerate color fixing or preserve color during storage.	Cured pork and beef cuts, cured comminuted meat food product.	75 ozs. to 100 gals. pickle at 10 percent pump level; 3/4 oz. to 100 lbs. meat or meat byproduct; 10 percent solution to surfaces of cured cuts prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)
	Erythorbic acid.	do	do	do.
	Fumaric acid	To accelerate color fixing.	Cured comminuted meat or meat food products.	0.065 percent (or 1 oz. to 100 lb.) of the weight of the meat or meat byproducts, before processing.
	Glucono delta lactone.	To accelerate color fixing.	Cured, comminuted meat or meat food product.	8 ozs. to each 100 lbs. of meat or meat byproduct.
			Genoa salami.	16 ozs. to 100 lbs. of meat (1.0 percent).

Class of substance	Substance	Purpose	Products	Amount
Denuding agents; may be used in combination. Must be removed from tripe by rinsing with potable water.	Lime (calcium oxide, calcium hydroxide).	To denude mucous membrane.	Tripe.	Sufficient for purpose.
	Sodium carbonate.	do	do	do.
	Sodium gluconate.	do	do	do.
	Sodium hydroxide.	do	do	do.
	Sodium persulfate.	do	do	do.
	Sodium silicates (ortho, meta, and sesqui).	do	do	do.

Class of substance	Substance	Purpose	Products	Amount
Emulsifying agents.	Trisodium phosphate	do	do	do.
	Acetylated mono-glycerides.	To emulsify product.	Shortening.	do.
	Diacetyl tartaric acid esters of mono and diglycerides.	do	Rendered animal fat or a combination of such fat with vegetable fat.	do.
	Glycerol-lactostearate, oleate, or palmitate.	do	do	do.
*	Lecithin.	To emulsify product (also as antioxidant).	Oleomargarine, shortening.	Sufficient for purpose in shortening; 0.5 percent in oleomargarine.
*				*
*				*
*				*
	Mono and diglycerides (glycerol palmitate, etc.).	To emulsify product.	Rendered animal fat or a combination of such fat with vegetable fat; oleomargarine.	Sufficient for purpose in lard and shortening; 0.5 percent in oleomargarine
				*
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	Mono and diglycerides of fatty acids esterified with any of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts; the sodium sulfoacetate derivatives of these mono and diglycerides.	do	Margarine or oleomargarine	0.5 percent
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	Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to	do	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by	Sufficient for purpose for rendered animal fat or combination with vegetable fat; 0.5 percent for oleomargarine.
				*
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Class of substance	Substance	Purpose	Products	Amount
* * * *	those up to and including the decaglycerol esters and otherwise meeting the requirements of § 172.854(a) of the Food Additive Regulations).		standards of identity or composition; oleomargarine.	* * * *
* * *	1, 2-propylene glycol esters of fatty acids.	do	Margarine or oleomargarine.	* * *
	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate).	do	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods.	1 percent when used alone. If used with polysorbate 60 the combined total shall not exceed 1 percent.
	Propylene glycol mono and diesters of fats and fatty acids.	do	Rendered animal fat or a combination of such fat with vegetable fat.	Sufficient for purpose.
	Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate).	do	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods.	1 percent when used alone. If used with polysorbate 80 the combined total shall not exceed 1 percent.
	Stearyl-2-lactic acid.	do	Shortening to be	3.0 percent.

Class of substance	Substance	Purpose	Products	Amount
Flavoring agents; protectors and developers.	Stearyl monoglyceridyl citrate.	do	used for cake icings and fillings.	Sufficient for purpose.
	Program approved artificial smoke flavoring.1	To flavor product.	Various.2	do.
	Program approved smoke flavoring.1	do	do	do.
	Autolyzed yeast extract.	do	do	do.
	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of <u>Pediococcus cerevisiae</u> .	To develop flavor.	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami.	0.5 percent.
		To dissipate nitrite.	Bacon	Sufficient for purpose.
	Benzoic acid sodium, potassium and calcium salts).	To retard flavor reversion.	Margarine or oleomargarine.	0.1 percent individually, or if used in combination or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
				* * * * * * * * * *
	Citric acid.	Flavoring.	Chili con carne.	Sufficient for purpose.
				* * * * * * * * * *

Class of substance	Substance	Purpose	Products	Amount
	Trisodium phosphate.	do	do	do.
Miscellaneous.	Potassium sorbate.	To retard mold growth.	Dry sausage.	2.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
*	Sorbic acid	To preserve product and to retard mold growth.	Margarine or oleomargarine.	0.1 percent individually, or if used in combination or with benzoic acid or its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
*	(sodium, potassium, and calcium salts).			
*				
*				
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*				
	Calcium disodium, EDTA (calcium disodium ethylenediaminetetraacetate).	To preserve product and to protect flavor.	do	75 parts per million by weight of the finished oleomargarine or margarine.
	Propylparaben (propyl p-hydroxy benzoate).	To retard mold growth	Dry sausage.	3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.
	Sodium bicarbonate.	To neutralize excess acidity, cleaning vegetables.	Rendered fats, soups, curing pickle.	Sufficient for purpose.
	Calcium propionate.	To retard mold growth.	Pizza crust.	0.32 percent alone or in combination based on weight of the flour used.

Class of substance	Substance	Purpose	Products	Amount
	Sodium propionate.	do	do	do.
	Sodium hydroxide.	To decrease the amount of cooked out juices.	Meat food products containing phosphates.	May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.
	Disodium phosphate.	do	Meat food products except where otherwise prohibited by the Federal meat inspection regulations.	5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in product (only clear solution may be injected into product.)
	Monosodium phosphate.	do	do	do.
	Sodium metaphosphate, insoluble.	do	do	do.
	Sodium polyphosphate, glassy.	do	do	do.
	Sodium tripolyphosphate.	do	do	do.
	Sodium pyrophosphate.	do	do	do.

Solutions consisting of water and aproved proteolytic enzymes applied or injected into raw meat cuts shall not result in a gain or more than 3 percent above the weight of the untreated product.

Class of substance	Substance	Purpose	Products	Amount
Refining agents (must be eliminated during process of manufacturing).	Aspergillus flavus oryzae group.	do	do	do.
	Bromelin.	do	do	do.
	Ficin.	do	do	do.
	Papain.	do	do	do.
	Acetic acid.	To separate fatty acids and glycerol.	Rendered fats.	Sufficient for purpose.
	Bicarbonate of soda.	do	do	do.
	Carbon (purified charcoal).	To aid in refin- ing of animal fats.	do	do.
	Caustic soda (sodium hydroxide).	To refine fats.	do	do.
	Diatomaceous earth; Fuller's earth.	do	do	do.
	Sodium carbonate.	do	do	do.
	Tannic acid.	do	do	do.

(§ 319.310 continued)

or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.

§ 319.311 Chow mein vegetables with meat and chop suey vegetables with meat.

"Chow Mein Vegetables with Meat" and "Chop Suey Vegetables with Meat" shall contain not less than 12 percent meat computed on the weight of the uncooked fresh meat prior to its inclusion with the other ingredients. Mechanically Separated (Species) may be used in accordance with § 319.6.

§ 319.312 Pork with barbecue sauce and beef with barbecue sauce.

"Pork with Barbecue Sauce" and "Beef with Barbecue Sauce" shall contain not less than 50 percent meat of the species specified on the label, computed on the weight of the cooked and trimmed meat. Mechanically Separated (Species) may be used in accordance with § 319.6. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they shall contain at least 72 percent meat computed on the weight of the fresh uncooked meat. When cereal, vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, calcium reduced dried skim milk, or similar substances are used in preparing products, there shall appear on the label in a prominent manner, the name of the product, the name of each such added ingredient, as, for example, "Cereal Added" or "With Cereal and Nonfat Dry Milk."

§ 319.313 Beef with gravy and gravy with beef.

"Beef with Gravy" and "Gravy with Beef" shall not be made with beef which, in the aggregate for each lot contains more than 30 percent trimmable fat, that is, fat which can be removed by thorough, practicable trimming and sorting.

#### Subpart N-Meat Food Entree Products, Pies, and Turnovers

§ 319.500 Meat pies.

Meat pies such as "Beef Pie," "Veal Pie," and "Pork Pie" shall contain meat of the species specified on the label, in an amount not less than 25 percent of all ingredients including crust and shall be computed on the basis of the fresh uncooked meat.

#### Subpart O-Meat Snaks, Hors d'Oeuvres, Pizza, and Specialty Items

§ 319.600 Pizza.

(a) "Pizza with Meat" is a bread base meat food product with tomato sauce, cheese, and meat topping. It shall contain cooked meat made from not less than 15 percent raw meat. Mechanically Separated (Species) may be used in accordance with § 319.6.

(b) "Pizza with Sausage" is a bread base meat food product with tomato sauce, cheese, and not less than 12 percent cooked sausage or 10 percent dry sausage; e.g., pepperoni. Mechanically Separated (Species) may be used in accordance with § 319.6.

Subpart P-Fats, Oils, Shortenings

\* § 319.700 Margarine or oleomargarine.<sup>2/</sup>

\* (a) Margarine or oleomargarine is the food in plastic form or liquid  
\* emulsion, containing not less than 80 percent fat determined by the method  
\* prescribed under § 16.206 of the "Indirect Methods," in "Official Methods of  
\* Analysis of the Association of Official Analytical Chemists (AOAC)," 13th  
\* edition 1980. <sup>3/</sup> It is produced from one or more of the ingredients  
\* designated in subparagraph (1) of this paragraph, and one or more of the  
\* ingredients designated in subparagraph (2) of this paragraph, to which may be  
\* added one or more of the optional ingredients designated in paragraph (b) of  
\* this section. Margarine or oleomargarine contains Vitamin A as provided for  
\* in subparagraph (3) of this paragraph.

\* (1) Edible fats and oils or mixtures of these, whose origin is  
\* vegetable or rendered animal fats from cattle, sheep, swine or goats.

\* (2)(i) Water; milk; milk products including, but not limited to, the  
\* liquid, condensed; or dry form of whey, reduced lactose whey, reduced  
\* minerals whey, or whey protein concentrate, non-lactose-containing whey  
\* components, casein, or caseinate; or other suitable edible protein, including  
\* albumin, vegetable proteins, or soy protein isolate; or any mixture of two or  
\* more of the articles designated in this subparagraph, in amounts not greater  
\* than reasonably required to accomplish the desired effect.

\* (ii) The articles designated in this subparagraph shall be pasteurized  
\* and then may be subjected to the action of harmless bacterial starters. One  
\* or more of the articles designated in this subparagraph is intimately mixed  
\* with the edible fat or oil ingredients, or both, to form a solidified or  
\* liquid emulsion.

\* (3) Vitamin A in such quantity that the finished margarine or  
\* oleomargarine contains not less than 15,000 International Units (IU) of  
\* Vitamin A per pound or 33,000 IU per kilogram.

\* (b)(1) Vitamin D in such quantity that the finished margarine or  
\* oleomargarine contains not less than 1,500 IU of Vitamin D per pound or  
\* 3,300 IU per kilogram.

\* (2) Salt (sodium chloride); or potassium chloride for dietary margarine  
\* or oleomargarine.

\* (3) Nutritive carbohydrate sweeteners listed in § 318.7(c)(1) of this  
\* chapter, in amounts sufficient for purpose, namely, sugar, dextrose, invert  
\* sugar, honey, corn syrup solids, corn syrup, glucose, sucrose, fructose and  
\* maple sugar.

\* <sup>2/</sup> Insofar as the standard contains provisions relating to margarine or  
\* oleomargarine which does not contain any meat food products, such provisions  
\* merely reflect the applicable standard under the Federal Food, Drug, and  
\* Cosmetic Act.

\* <sup>3/</sup> Copies may be obtained from the Association of Official Analytical  
\* Chemists, P.O. Box 540, Benjamin Franklin Station, Washington, DC 20044.

(§ 319.700(b) continued)

(4) Emulsifiers identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: Mono- and diglycerides of fatty acids esterified with any or all of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts, 0.5 percent; such mono- and diglycerides in combination with the sodium sulfoacetate derivatives thereof, 0.5 percent; polyglycerol esters of fatty acids, 0.5 percent; 1, 2-propylene glycol esters of fatty acids, 2 percent; lecithin, 0.5 percent.

(5) Preservatives identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: Sorbic acid, benzoic acid and their sodium, potassium, and calcium salts, individually, 0.1 percent, or in combination, 0.2 percent, expressed as the acids; calcium disodium EDTA, 0.0075 percent; stearyl citrate, 0.15 percent; isopropyl citrate mixture, 0.02 percent.

(6) Antioxidants identified in § 318.7(c)(4) of this chapter, within these maximum amounts in percent by weight of the finished food: propyl, octyl and dodecyl gallates, BHT (butylated hydroxytoluene), BHA (butylated hydroxyanisole), ascorbyl palmitate, ascorbyl stearate, all individually or in combination, 0.02 percent. Instead of these antioxidants, TBHQ (tertiary butylhydroquinone), alone or in combination only with BHT and/or BHA, with a maximum 0.02 percent by weight of the fat and oil content.

(7) Color additives identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose: 4/ Alkanet, annatto, cochineal, green chlorophyll, saffron, and turmeric. For the purpose of this subparagraph, provitamin A (betacarotene) shall also be deemed to be a color additive.

(8) Flavoring substances in amounts sufficient for purpose.

(9) Acidulants identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose: adipic acid; citric and lactic acids and their potassium and sodium salts; phosphoric acid; L-tartaric acid and its sodium and sodium-potassium salts; and hydrochloric acid.

(10) Alkalizers identified in § 318.7(c)(4) of this chapter, in amounts sufficient for purpose: potassium bicarbonate, potassium carbonate, sodium bicarbonate, sodium carbonate, and sodium hydroxide.

(11) For the purposes of this section, the term "milk" unqualified means milk from cows. If any milk other than cow's milk is used in whole or in part, the animal source shall be identified in conjunction with the word "milk" in the ingredient statement.

#### § 319.701 Mixed fat shortening.

Shortening prepared with a mixture of meat fats and vegetable oils may be identified either as "Shortening Prepared with Meat Fats and Vegetable Oils" or "Shortening Prepared with Vegetable Oils and Meat Fats" depending on the predominance of the fat and oils used, or the product may be labeled "Shortening" when accompanied by an ingredient statement with ingredients listed in descending order of predominance.

4/ Colored margarine or oleomargarine is also subject to the provisions of section 407 of the Federal Food, Drug, and Cosmetic Act, as amended (21 U.S.C. 347), as reflected in § 317.8(h)(24) of this subchapter.

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IS INTENDED TO BE BLANK.

§ 319.702 Lard, leaf lard.

(a) Lard is the fat rendered from clean and sound edible tissues from swine. The tissues may be fresh, frozen, cooked, or prepared by other processes approved by the Administrator in specific cases, upon his determination that the use of such processes will not result in the adulteration or misbranding of the lard. The tissues shall be reasonably free from blood and shall not include stomachs, livers, spleens, kidneys, and brains, or settlings and skimmings. "Leaf Lard" is lard prepared from fresh leaf (abdominal) fat.

(b) Lard (when properly labeled) may be hardened by the use of lard stearin or hydrogenated lard or both and may contain refined lard and deodorized lard, but the labels of such lard shall state such facts as applicable.

(c) Products labeled "Lard" or "Leaf Lard" must have the following identity and quality characteristics to insure good color, odor, and taste of finished product:

- (1) Color..... White when solid. Maximum 3.0 red units in a 5 1/4 inch cell on the Lovibond scale.
- (2) Odor and Taste..... Characteristic and free from foreign odors and flavors.
- (3) Free fatty acid..... Maximum 0.5 percent (as oleic) or 1.0 acid value, as milligrams KOH per gram of sample.
- (4) Peroxide value..... Maximum 5.0 (as milliequivalents of peroxide per kilogram fat).
- (5) Moisture and volatile matter..... Maximum 0.2 percent.
- (6) Insoluble impurities.. By appearance of liquid, fat, or maximum 0.05 percent.

(d) Product found upon inspection not to have the characteristics specified in paragraph (c) of this section but found to be otherwise sound and in compliance with paragraph (a) of this section may be further processed for the purpose of achieving such characteristics.

§ 319.703 Rendered animal fat or mixture thereof.

"Rendered Animal Fat," or any mixture of fats containing edible rendered animal\* fat, shall contain no added water, except that "Puff Pastry Shortening" may contain not more than 10 percent of water.

Subpart Q-Meat Soups, Soup Mixes, Broths, Stocks, Extracts

§ 319.720 Meat extract.

Meat extract (e.g., "Beef Extract") shall contain not more than 25 percent of moisture.

§ 319.721 Fluid extract of meat.

Fluid extract of meat (e.g., "Fluid Extract of Beef") shall contain not more than 50 percent of moisture.

Subpart R-Meat Salads and Meat Spreads

§ 319.760 Deviled ham, deviled tongue, and similar products.

(a) "Deviled Ham" is a semiplastic cured meat food product made from  
\* finely comminuted ham and containing condiments. Mechanically Processed \*  
\* (Species) Product may be used in accordance with § 319.6. Deviled ham may \*  
contain added ham fat: Provided, That the total fat content shall not exceed  
35 percent of the finished product. The moisture content of deviled ham shall  
not exceed that of the fresh unprocessed meat.

(b) The moisture content of "Deviled Tongue" and similar products shall  
not exceed that of the fresh, unprocessed meat.

§ 319.761 Potted meat food product and deviled meat food product.

"Potted Meat Food Product" and "Deviled Meat Food Product" shall not contain  
cereal, vegetable flour, nonfat dry milk, or similar substances. The amount



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